



OPAWA

## PINOT GRIS 2025

### WINEMAKER'S REMARKS

This wine is a pale lemon hue with green tinges. The nose is fragrant with aromas of poached pear, quince, and orange blossom, lifted by subtle notes of ginger and spice. The palate is fresh and textural, offering citrus and ripe pear flavours with a gentle creaminess from time on lees. Bright acidity gives focus and energy, finishing crisp, refreshing, and long. Opawa Pinot Gris 2025 is a versatile food wine, pairing beautifully with seafood, poultry, and lightly spiced Asian cuisine.

### VITICULTURE & WINEMAKING

Made from grapes sourced from three Wairau Valley vineyards, the fruit was harvested in the cool of the morning and pressed using a long slow cycle. A cool tank fermentation followed, using an aromatic yeast. After a short period on yeast lees the wine was clarified and filtered prior to bottling in August 2025.

### TECHNICAL INFORMATION

|         |             |
|---------|-------------|
| Vintage | 2025        |
| Region  | Marlborough |
| Alc/Vol | 13.0%       |
| TA      | 5.6 g/L     |
| RS      | 4.0 g/L     |



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